

## UKA Introduction to Kaiseki Experience

### 五感の出汁: **Dashi for the Five Senses**

Kombu Kelp | Smoked Bonito Flakes

### 八寸: **Hassun** \*

Chef's daily creation of bite-sized seafood and seasonal vegetables

### 茶碗蒸し: **Chawanmushi** \*

Steamed Egg Custard | Shrimp | Shimeji Mushroom | Truffle

### 焼き物 肉: **Washugyu Roast** \*

Washugyu Filet Mignon | Carrot | Mushroom

### お食事: **Takikomi Gohan**

Seasoned Koshihikari Rice | Seasonal Fish

Miso Soup | Japanese Pickles

### 甘味: **Dessert**

Chef Kato's daily creation

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.